



Assessment Schedule

Subject: Food Preparation & Nutrition

Class:11MS2-FN

Week	Assessment Number	Day and lesson period	Length of assessment	Details of the assessment
w/c 19 th April (Thu/Fri only)				
w/c 26 th April	1	Friday P1	20mins	Multiple choice covering the basic knowledge covering all areas of the course (Section A of exam paper)
	2	Friday P2	30mins	Short & Long written response questions; covering the subject content on Food safety and Food choice .
w/c 3 rd May	3	Friday P1 & 2	90 mins	Practical Assessment: Making Choux pastry Assessed using NEA making assessment (see below)
w/c 10 th May	4	Friday P1	60 mins	Longer written response questions (6, 8 & 12 mark questions); covering the content on Food, Nutrition & Health and Food Science .
w/c 17 th May	5	Tuesday P3	60 mins	Practical Assessment: Making a roux sauce Assessed using NEA making assessment (see below)
w/c 24 th May (Mon/Tue/Wed only)				

NEA Assessment Criteria: Making

Competently use technical skills & processes precisely and to an excellent standard	Competently use technical skills & processes accurately and to a very good standard	Use technical skills & processes to a good standard	Use technical skills & processes with some inaccuracies	Use technical skills & processes with inaccurate outcomes
Select & use appropriate equipment with precision and accuracy	Select and use appropriate equipment accurately	Select and use appropriate equipment with some accuracy	Use appropriate equipment for most of the processes with some accuracy	Some attempt to select appropriate equipment
You have used a wide range of finishing techniques & the dish is accurately presented to an excellent standard	You have used a range of appropriate finishing techniques & the dish is presented to a very good standard	You have used some appropriate finishing techniques & the dish is presented to a good standard	You have used some finishing techniques but the presentation lacks consideration	The dish is of a basic standard and lacks appropriate finish and presentation
You followed the recipe closely and in the correct sequence, using food safety and excellent food hygiene skills throughout.	You followed the recipe in a logical sequence, using food safety and very good food hygiene skills throughout.	You followed the recipe in the correct sequence, using food safety and food hygiene skills most of the time.	A satisfactory attempt to follow the recipe with some application of food safety and food hygiene skills.	You did not use the recipe for most or all of the making of the dish with very limited application of food safety and hygiene skills.
Grade 9/8	Grade 7/6	Grade 5	Grade 4/3	Grade 2/1